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Unitized Meal Waiver for FSMC and Vended Meals during Unanticipated School Closure due to COVID-19

Per SP 13-2020 "Child Nutrition Program Nationwide Waivers Questions and Answers1" issued April 11, 2020, Child Nutrition Program operators may provide non-unitized meals during the unanticipated school closure due to COVID-19. Food Service Management Companies (FSMCs) and School Food Authorities (SFAs) contracting for SFSP meals are required to provide unitized meals unless the Vermont Agency of Education has approved a waiver of the unitized meal requirement. **Unitized Meal:** A unitized meal consists of all meal pattern components packaged in the minimum required serving sizes and delivered and served as a unit. Milk does not need to be unitize and may be packaged and provided separately. Sponsor Name: FSMC Name: The above request a unitized meal waiver from the State Agency in order to (choose all that apply): ____ implement bulk meals for all sites. ____ implement bulk meals for some sites. Please indicate which sites: _____ _ implement bulk meals for the duration of the SFSP during an unanticipated school closure ____ implement bulk meals for a set period of time (e.g. April break, please elaborate): _____ The sponsor and FSMC agree to provide bulk food items that ensure individual meals are easily identifiable as reimbursable meals. When implementing this delivery mechanism, program operators: • Must include the required food components in the proper minimum amounts for each reimbursable meal being claimed; • Must ensure that food items are clearly identifiable as making up reimbursable meals; • Are strongly encouraged to provide menus with directions indicating which items are to be used for each meal, and the portion sizes; • Should consider whether households have access to refrigeration, stoves, microwaves, etc., when providing food that requires refrigeration or further preparation (such as reheating); and Should ensure that only minimal preparation is required and that the food provided is not intended as ingredients for recipes that call for additional chopping, mixing, baking, etc. This procedure will become a part of the Food Service Management Company Contract/Agreement signed by the SFSP Sponsor and the Food Service Management Company or vending SFA. **Signatures:** SFSP Authorized Representative: ______ Date: _____ FSMC Official: _____ Date: _____

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